

## Starters

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|--|--|---|
| £6.50 Courgette, Garden Pea & Basil Soup with Toasted Pine Nuts                        | £7.95 Char Sui Pork Bao Buns with Coriander & Spring Onion Salad       | £10.95 Pan Fried Scottish King Scallops with Crispy Pork Belly & Apple Puree        |
| £8.50 Honey, Rosemary & Garlic Baked Camembert with Crusty Bread & Sweet Onion Chutney | £8.95 Fine Prawn Cocktail with Baby Gem Lettuce & Buttered Brown Bread | £7.95 Cider Braised Pork Cheeks with Pancetta and Pork Croquette & Crispy Crackling |
| £8.95 Tempura King Prawns with Nam Jim Dipping Sauce                                   | £8.95 Crispy Chilli Beef Salad with Peanuts & Coriander                | £7.95 Crispy Chicken Thighs with Bangkok Curry Sauce & Rice Noodles                 |

### Starter - Specials

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|---|---|--|
| £7.95 Wild Mushroom Rarebit on Toast with Fried Double Yolk Duck Egg              | £7.95 Buffalo Hot Chicken Wings with Blue Cheese Dip & Celery Sticks  | £7.95 Salmon & Herb Fish Cake with Crispy Egg & Creamy Leeks, Parmesan Gremolata |
| £9.95 Hoi Sin Duck Spring Rolls with Sesame Dip and Cucumber & Spring Onion Salad | £8.95 Yellowfish Tuna Skewers with Edamame Bean Salad & Miso Dressing | £7.95 Superfood Salad with Israeli Cous Cous                                     |
|   | £6.95 Brancaster Mussels Marinere with Crusty Bread                   |  |

## Market Fish

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|--|---|--|
| £13.95 Brancaster Mussels Marinere with Frites & Garlic Mayonnaise   | £16.95 Poached Smoked Haddock on Leek & Bacon Mash, Crispy Poached Egg & Grain Mustard Beurre Blanc | £25.95 Pan fried Local Longshore 20-24oz Dover Sole Meuniere with Fine Beans & New Potatoes            |
| £17.95 Baked Stuffed Whole Boneless Sea Bass with Prawn & Crayfish Thermidor - New Potatoes & Dressed Salad          | £15.95 Lightly Battered King Prawn Scampi with Sea Salt Fries & Homemade Tartare Sauce              | £16.95 Poached Fillet of Salmon with Gremolata Saute Potatoes, Fine Beans & Sauce Vierge               |
| £17.95 Pan Fried Wing of Local Skate with Caper Butter & Saute Potatoes or Battered with Homecut Chips & Garden Peas | £13.95 Beer Battered Fillet of Cod with Home Cut Chips & Minted Mushy Peas                          | £17.95 Baked Monkfish, King Scallop & Prawn Fish Pie with Pancetta - Topped with Basil & Parmesan Mash |

### Market Fish - Specials

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|--|---|---|
| £16.95 Roasted Skrei Cod Fillet with Pea, Leek & Pancetta Risotto & Crispy Serrano Ham | £17.95 Parmesan Crusted Fillet of Wild Halibut with Smokey Cockle, Bacon & Leek Chowder                   | £17.95 Pan Fried Fillet of John Dory with Dauphinoise Potatoes, Braised Leeks & Wild Garlic Sauce |
| £15.95 Crispy Breaded Local Ling Goujons with Raclette Cheese Fondue & Sea Salt Fries  | £17.95 Sticky Chilli & Garlic South Coast Squid with Charred New Potatoes, Tempura King Prawns & Pak Choi | £17.95 Seared Yellow Fin Tuna Loin with Spicy Noodle & Edamame Bean Salad & Miso Dressing         |

## Meat

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|--|---|---|
| £15.95 Slow Braised Shank of Lamb with Creamy Mash & Seasonal Vegetables               | £15.95 Slow Braised Beef Cheek Bourguignon with Colcannon Mash & Seasonal Greens                    | £15.95 Wangus Steak Burger with Barbecue Sauce, Crispy Bacon & Cheese in Toasted Brioche & French Fries |
| £16.95 Crispy Salt & Pepper Chicken Stir Fry with Pak Choi & Udon Noodles              | £15.95 Pan Fried Chicken Breast with Saute Potatoes, Chorizo & Sun Dried Tomato - Wild Garlic Pesto | £15.95 Crispy Sweet & Sour Rare Breed Pork Side with Egg Fried Rice & Charred Pineapple                 |
| £15.95 Spicy Marinated Whole Boneless Spatchcock Chicken with Dirty Fries & Spicy Slaw |   | £13.95 Steamed Steak & Kidney Pudding with Creamy Mash & Seasonal Vegetables                            |
| £15.95 BBQ Glazed Rack of Pork Ribs with Fries & Coleslaw                              |   |   |

### Meat - Specials

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|--|---|--|
| £16.95 Chargrilled Bavette Steak with Roquefort Butter, Avocado Salad - Garlic & Herb Fries          | £16.95 Slow Cooked Swannington Pork Belly with Toulouse Sausage Cassoulet & Black Pudding Bons Bons - Crispy Crackling  | £16.95 Local Venison Burger with Caramelised Onion & Melted Camembert in Toasted Brioche & Homecut Chips                         |
| £16.95 Breast of Gressingham Duck with Dauphinoise Potatoes, Buttered Cabbage & Confit Leg Croquette | £16.95 Grilled English Lamb Chops with Saute Potatoes, Chestnut Mushrooms, Pancetta & Fine Beans - Rich Roquefort Sauce | £24.95 Pan Fried Fillet of Beef Medallions & Seared Scottish King Scallops with Garlic Butter Sauce, Fine Beans & Saute Potatoes |

## From the Chargrill - aged Local Beef from Swannington Farm to Fork

- All standard steaks are served with a choice of potato, roasted tomatoes, sautéed mushrooms & onion rings
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|--|--|---|
| £23.95 10oz Ribeye Steak               | £24.95 16oz Large Rump Steak   |   |
| £27.95 10oz Local Wangus Sirloin Steak | £16.95 10oz Rump Steak   | Peppercorn or Roquefort Sauce £2.95                   |
| £25.95 8oz Prime Fillet Steak          | £17.95 Cajun Spiced Flat Iron Steak with Classic Caesar Salad & Spiced Fries | Add Sautéed Garlic Crevette's to your Steak for £4.95 |

## Vegetarian

- £14.95 Baked Three Cheese Macaroni with Dressed Salad & Garlic Ciabatta
- £13.95 Crispy Halloumi, Mushroom & Red Pepper Burger with Sweet Onions in Toasted Brioche

## Vegetarian - Specials

- £14.95 Coconut, Sweet Potato & Chick Pea Curry with Pilau Rice & Onion Bhaji (Vegan)
- £15.95 Toasted Goats Cheese, Israeli Cous Cous & Superfood Salad

## Sides

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|---|---|
| £4.95 Dirty Fries                             | £3.95 Mixed Vegetables                      |
| £4.50 Mixed Bread & Olives                    | £5.95 King Prawn Crevettes in Garlic Butter |
| £4.95 Crispy Breaded Halloumi Fries           | £3.95 Truffle & Parmesan Fries              |
| £4.95 Crispy Fried Chilli Salt & Pepper Squid | £4.95 Buffalo Hot Wings                     |

## Recruiting Sergeant

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## The Black Boys

The Black Boys Hotel & Restaurant, Aylsham, Norfolk. NR11 6EH Tel: 01263 732122  
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## The Bucks Arms

The Buckinghamshire Arms, Blickling, Aylsham, NR11 6NF Tel: 01263 732133  
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## The Ship Inn

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## The Rising Sun

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# Colchester Inns Wine List

## Champagne and Sparkling

|   | 125ml | Bottle |
|---|-------|--------|
| <b>Prosecco Adnams NV</b> ITALY<br>Light – Refreshing – Crisp.  | £6.00 | £27.50 |
| <b>Adnams Champagne NV</b> FRANCE<br>Yeasty Aroma – Stylish elegance.   | £8.00 | £45.00 |
| <b>Taittinger Brut Reserve NV</b> CHAMPAGNE, FRANCE<br>From Champagne's oldest cellars, this Champagne has peach and acacia notes on the nose, a citrus-fresh yet delicately honeyed palate, and a beautiful, elegant finish. | –     | £60.00 |
| <b>Laurent Perrier Rosé NV</b> CHAMPAGNE, FRANCE<br>Pretty raspberry hints this fresh, crisp champagne shows flavours of strawberries, redcurrants, raspberries and fine black cherries.                                      | –     | £75.00 |

## Rosé Wine

|  | 125ml | 175ml | 250ml | Bottle |
|--|-------|-------|-------|--------|
| <b>Blush Zinfandel "Hawkes Peak" NV</b><br>CALIFORNIA, USA<br>Distinctly off-dry and deliciously drinkable with strawberry sweetness.                | £3.75 | £5.25 | £7.00 | £20.00 |
| <b>Pinot Grigio Rosé, "Robinia" 2018</b><br>VENETO, ITALY<br>A fabulous all-rounder which has a dry yet fruity style with wonderful raspberry fruit. | £4.00 | £5.50 | £7.25 | £21.00 |
| <b>La Sérénité Rosé "Cuvée L'Âme" 2018</b><br>COTES DE PROVENCE, FRANCE<br>Strawberry - Raspberry - Light  | £4.50 | £6.50 | £9.00 | £25.00 |

## English Wines

|   | Bottle |
|---|--------|
| <b>Silex Blanc</b><br>A serious blend of Solaris and White Pinot noir. Amazing body on it which holds up very well to a range of foods.   | £27.50 |
| <b>Pinot Noir Précoce</b><br>A light, refreshing and fruitforward early ripening varietal of Pinot noir   | £26.50 |
| <b>Charmat Rosé</b><br>England's first sparkling wine using the same method that Prosecco uses. It's vibrant pink colour comes from the pressing of the grapes alone. It has a wonderful mousse, a balancing acidity and flavours of dark, forest fruits. | £37.50 |



## White Wine

|  | 125ml | 175ml | 250ml  | Bottle |
|--|-------|-------|--------|--------|
| <b>Pinot Grigio Ornato 2017</b> ITALY<br>Crisp - Refreshing - Unoaked.   | £3.75 | £5.25 | £7.00  | £20.00 |
| <b>Poetas Sauvignon Blanc 2018</b> CHILE<br>Crisp - Grapefruit - Refreshing.   | £3.75 | £5.25 | £7.00  | £20.00 |
| <b>Chardonnay Mr Goose Esq 2018</b> AUSTRALIA<br>The palate is a fusion of sweet citrus, pear-drop and ripe melon flavours that continue to a long and zesty finish with a smoky edge.                 | £4.00 | £5.75 | £7.75  | £21.50 |
| <b>Viognier "Caoba" 2018</b> MENDOZA, ARGENTINA<br>Peach and apricot with some floral and aromatic notes. Fresh and unctuous with a lingering finish.  | £4.25 | £6.00 | £8.25  | £23.50 |
| <b>Picpoul de Pinet "Hen Pecked" 2018</b> FRANCE<br>Crisp, dry white has plenty of stone fruit, melon and zesty notes.   | £4.50 | £6.50 | £9.00  | £25.00 |
| <b>Honu Sauvignon Blanc 2018</b> NEW ZEALAND<br>Dry - Tropical Fruit - Gooseberry.   | £4.50 | £6.50 | £9.00  | £25.50 |
| <b>Riesling Novas Gran Reserva 2018</b><br>CENTRAL VALLEY, CHILE<br>Quietly complex on the nose with fresh lime notes combining with a steely minerality and gentle honeysuckle flora.                 | –     | –     | –      | £26.50 |
| <b>Chablis, William Fevre 2016</b><br>BURGUNDY, FRANCE<br>Very refined bouquet, developing citrus, white-fleshed fruit and floral notes. Fresh and supple.   | £6.50 | £9.00 | £12.00 | £35.00 |
| <b>Chenin Blanc False Bay 2018</b> TH AFRICA<br>Fresh - Ripe - Fruit Salad   | –     | –     | –      | £22.50 |
| <b>Macabeu, Domaine Lauriga 2017</b> FRANCE<br>Passion Fruit - Fresh Mint - Lemon  | –     | –     | –      | £27.00 |
| <b>Albarino Valminor 2017</b> SPAIN<br>Aromatic - Jasmine - Intense  | –     | –     | –      | £30.00 |
| <b>Langhe Chardonnay Marchesi di Gresy 2015</b><br>PIEDMONTE, ITALY<br>Delicately fruity, it reveals inviting aromas of apple, pineapple, citrus and banana. The flavour is full, harmonious and warm. | –     | –     | –      | £48.00 |
| <b>Puligny-Montrachet "Les Enseignères",<br/>Domaine Henri Prudhon 2017</b><br>BURGUNDY, FRANCE<br>Peach - Lemon - Buttery   | –     | –     | –      | £68.00 |

## Red Wine

|  | 125ml | 175ml | 250ml  | Bottle |
|--|-------|-------|--------|--------|
| <b>Poetas Merlot 2018</b> CHILE<br>Smooth - Plum - Toast.  | £3.75 | £5.50 | £7.25  | £20.00 |
| <b>Shiraz Mr Goose Esq 2018</b> AUSTRALIA<br>Complex oak characters of coffee, vanilla and caramel complement the full fruit flavours and create a rich, long, satisfying finish.  | £4.00 | £5.75 | £7.75  | £21.50 |
| <b>Negroamaro del Trulli Salento 2017</b><br>PUGLIA, ITALY<br>The wine displays aromas of plums, wild strawberries and black pepper. The palate is full-bodied, with hints of liquorice and nutmeg.                                    | £4.25 | £6.00 | £8.25  | £23.50 |
| <b>Malbec Oaked Reserva "Zapa" 2017</b><br>MENDOZA, ARGENTINA<br>Big and chunky with dark, juicy bramble fruit and a good lick of oak.   | £4.75 | £6.75 | £9.50  | £26.50 |
| <b>Fleurie la Madone, La Reine de L'Arenite 2017</b><br>FRANCE<br>Delicate - Pretty - Floral   | –     | –     | –      | £28.00 |
| <b>Rioja Crianza, Cerro Anon 2016</b> SPAIN<br>Initially fruity on the nose, followed by the spicy aromas. Round and mellow in the mouth with a lovely, long finish.   | £5.00 | £7.00 | £10.00 | £28.50 |
| <b>Château Tours, Les Terrasses de Saint<br/>Christophe 2016</b> BORDEAUX, FRANCE<br>Juicy and powerful with berry and plum fruit, herbaceous spice, polished tannins and elegant finish.  | –     | –     | –      | £33.00 |
| <b>Châteauneuf-du-Pape 2015, "Cuvee<br/>Papale"</b> RHONE, FRANCE<br>Warm - Spicy - Dark fruit   | £6.25 | £9.00 | £12.00 | £35.00 |
| <b>Petit Verdot, Domaine L'Orangerie 2016</b><br>FRANCE<br>Rich and full-bodied on the palate, with a nose of black fruits aromas combined with spices and liquorice notes.  | –     | –     | –      | £25.50 |
| <b>Cabernet Sauvignon Reserve, Domaine<br/>Cres Ricards 2018</b> FRANCE<br>Blackcurrant - Mint - Sunshine  | –     | –     | –      | £27.00 |
| <b>Petit Verdot/Cabernet Sauvignon Gran<br/>Reserva Toro de Piedra 2016</b> CHILE<br>Black Fruits - Chocolate - Vanilla  | –     | –     | –      | £31.00 |
| <b>Amarone della Valpolicella 'La Colombaia',<br/>Montesor 2015</b> VENETO, ITALY<br>Plums - Cherries - Dried fruits   | –     | –     | –      | £57.00 |
| <b>Château Poujeaux, Moulis en Medoc 2010</b><br>BORDEAUX, FRANCE<br>The nose, fine and elegant, offers ripe red fruit notes with a delicate oak touch. The palate is complex and silky with smooth tannins, cherry, plum and vanilla. | –     | –     | –      | £75.00 |